



**PROPER CORNISH LTD
FINISHED PRODUCT SPECIFICATION
(FROZEN PRODUCTS)**

QA-090A/16

Section A – Supplier Details

| | |
|---|---|
| Registered Address: Proper Cornish Ltd Western House Lucknow Road Bodmin Cornwall PL31 1EZ Tel: 01208 265830 Fax: 01208 78713 E-mail: propercornish@propercornish.co.uk Website: www.propercornish.co.uk | Manufacturing Address: Proper Cornish Ltd 19 Paardeberg Road Bodmin Cornwall PL31 1EY (all other details the same) |
| Technical Contact Name | Geoff Waters |
| Technical Telephone No. | 01208 261315 |
| Technical Email Address | geoff.waters@propercornish.co.uk |
| Commercial Contact Name | Samantha Bolitho-Sayer |
| Commercial Telephone No. | 01208 261302 |
| Commercial Email Address | sam.bolithosayer@propercornish.co.uk |

Section B – General Product Information

| | |
|--|---|
| Product Title (as it appears on the label): | 40 UCF PC Pigs in blanket TO |
| Product Description: | A whole chipolata sausage and a streaky bacon rasher in a pre-glazed, puff pastry turnover, sprinkled with a bacon and parsley flavour topping. |
| Product Code: | 44167 |
| Product Type: | Uncooked Frozen |
| Product Marking: | Sprinkled with topping |
| Factory Licence No: | UK CQ515 EC |



| | | | |
|------------------|------------------------|-------------------------|-----------------------------|
| Quality standard | Originated by: Sue Dee | Date issued: 22/11/2018 | Authorized by: Geoff Waters |
|------------------|------------------------|-------------------------|-----------------------------|



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SECTION C - Compound Ingredient Information

| Ingredient | Breakdown | Position In Ingredient Ranking |
|----------------------|---|--------------------------------|
| Sausage | Pork, Water, Rusk,(WHEAT Flour, Salt), Seasoning [Salt, WHEAT Flour, Stabilisers (Diphosphates), Dextrose, Preservative (Sodium SULPHITE), Yeast Extract, Citric Acid, Antioxidant (Sodium Ascorbate), Spice Extracts, Herb Extracts], Beef Collagen Casings | 1 |
| WHEAT Flour | WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin | 2 |
| Streaky Bacon | Pork, Pork Fat, Water, Salt, Preservatives [Potassium Nitrate, Sodium Nitrate], Antioxidant [Sodium Ascorbate] | 3 |
| Vegetable Margarine | Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice | 4 |
| White Shortening | Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice | 6 |
| Pastry Glaze | Water, MILK Proteins, Dextrose, Rapeseed Oil | 7 |
| Rusk | Rusk [WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin)] | 8 |
| Bacon Topper | Breadcrumb [Fortified WHEAT Flour, Salt, Yeast], Yeast Extract, Smoked Sea Salt, Salt, Flavouring | 9 |

Ingredients in Descending Order: (based on uncooked product)

Sausage (28%) (Pork, Water, Rusk,(**WHEAT** Flour, Salt), Seasoning [Salt, **WHEAT** Flour, Stabilisers (Diphosphates), Dextrose, Preservative (Sodium **SULPHITE**), Yeast Extract, Citric Acid, Antioxidant (Sodium Ascorbate), Spice Extracts, Herb Extracts], Beef Collagen Casings), **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Bacon (19%) (Pork, Pork Fat, Water, Salt, Preservatives [Potassium Nitrate, Sodium Nitrate], Antioxidant [Sodium Ascorbate]), Vegetable Margarine (Vegetable Oils And Fats [Palm], Water, Salt, Lemon Juice), Water, White Shortening (Vegetable Oils And Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Glaze (Water, **MILK** Proteins, Dextrose, Rapeseed Oil), Rusk (Rusk [**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin)]), Water, Salt, Raising Agent [Ammonium Carbonate]), Bacon Flavour Topping (Breadcrumb [Fortified **WHEAT** Flour, Salt, Yeast], Yeast Extract, Smoked Sea Salt, Salt, Flavouring), Parsley, Salt.

Allergy Advice: For allergens, including cereals containing gluten, see ingredients in **BOLD TEXT**

| | | | |
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SECTION D - Recipe Details

Ingredients listed in descending order.

| INGREDIENT | SUPPLIER (See Proper Cornish Approved Suppliers List) | TEST | FREQUENCY | STANDARD | REJECT |
|---------------------|--|---|----------------------|--|---|
| Pastry | | | | | |
| Wheat Flour | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Vegetable Margarine | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Water | South West Water | In-house Swab Tests Micro Testing | Monthly Quarterly | Conformance to RM specification | Out of specification Inform SW Water |
| White Shortening | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Salt | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Filling | | | | | |
| Sausage | PC Approved | See PC Raw material intake procedure Temperature check | Every Delivery | Conformance to RM specification <-18°C | Out of specification |
| Bacon | PC Approved | See PC Raw material intake procedure Temperature check | Every Delivery | Conformance to RM specification 0°C – 5°C | Out of specification |
| Topping | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Rusk | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Parsley | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Salt | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Glaze | | | | | |
| Glaze | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |



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SECTION D1 – Country of Origin

| Ingredient Name | Country of Origin |
|----------------------------|--|
| Sausage | Made in UK |
| Pork | UK |
| Water | UK |
| Rusk | |
| Flour | UK |
| Salt | UK |
| Seasoning | |
| Salt | UK |
| Flour | UK, India, China, USA, Sweden |
| Stabilisers | China |
| Dextrose | Spain, Italy, Belgium, Germany, France |
| Preservative | Italy |
| Yeast Extract | Thailand, China, Brazil |
| Citric Acid | China |
| Antioxidant | China |
| Spice Extract | Sri Lanka, India, Germany, UK, China, USA, Bulgaria, Canada, Italy, Morocco, Russia, Ukraine, France. |
| Herb Extracts | China, Egypt, India, Germany, Spain, UK, Albania, USA. |
| Beef Collagen Casings. | UK, Eire. |
| Flour | UK, Poland, Germany, USA, Canada, France, India, China |
| Vegetable Margarine | Manufactured in Belgium |
| Vegetable Oils and Fats | South East Asia (Malaysia/ Indonesia/ Papua New Guinea), Ivory Coast, Ghana, Cameroon Brazil, Colombia, Honduras, Nigeria and Ecuador. |
| Water | Belgium |
| Salt | Belgium |
| Lemon Juice | Netherlands |
| Water | UK |
| Bacon | Manufactured in UK |
| Pork | United Kingdom, Holland, Denmark, Germany |
| Water | United Kingdom, Holland, Denmark, Germany |
| Preservatives | China |
| Antioxidant | United Kingdom, Holland, Denmark, Germany |
| Topping | Manufactured in UK |
| Breadcrumbs | UK |
| Yeast Extract | UK, Germany |



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| | | |
|----------------|---------------------|---|
| | Smoked Sea Salt | Ireland |
| | Salt | UK |
| | Flavouring | Norway, UK, China |
| Glaze | | Manufactured in The Netherlands and UK |
| | Water | UK |
| | Milk Protein (Milk) | Netherlands, Belgium, France, Germany |
| | Dextrose | Netherlands |
| | Vegetable Oil | Australia, Austria, Czech Republic, Hungary, Slovakia, Poland, Belgium, UK, France, Germany, Denmark, Ukraine, Russia |
| Salt | | UK |
| Parsley | | UK |

**All meat used in Proper Cornish products is sourced from animal welfare approved sites.
All fats and oils contained in Proper Cornish products are sourced from RSPO certified suppliers.**

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SECTION E – Physical Properties

| | |
|---|---|
| Pack Size: | 40 |
| Declared Product Weight: | 133g |
| Storage & Temperature Instructions | Keep frozen, store at -18°C. Do not defrost. Always cook before eating. Use within durability date. Handle boxes with care. Do not stack boxes more than 9 high |
| Cooking/Heating Guidelines | Always cook from frozen. Oven – Arrange frozen products on a baking tray and place into a pre-heated oven at 200°C/Gas mark 6. Bake for approximately 35-40 minutes until golden brown. Ensure a core temperature of >80°C is obtained before serving. (Adjustments may need to be made to suit particular ovens, see manufacturer's handbook for best results). |
| Legal Minimum Meat Content: | Sausage 20%, Bacon 5% 25% (Based on uncooked product) |

Physical Attributes:

| Description | Deposit Weight + tolerance (g) | Percentage |
|----------------------|--------------------------------|------------|
| Pastry | 65g ± 5g | 48.8% |
| Filling | 64g ± 5g | 48.1% |
| Topping | 2g approx. | |
| Glaze | 2g approx | |
| Total Weight Unbaked | 133g ± 10g | |

SECTION F – Dietary and Allergy Data

| FREE FROM | YES / NO | Declared on Label |
|-------------------------------------|----------|-------------------|
| Egg & Egg Derivatives | Yes | No |
| Milk & Milk Derivatives | No | Yes |
| Lactose | No | No |
| Wheat & Wheat Derivatives | No | Yes |
| Maize & Maize Derivatives | Yes | No |
| Gluten Or Cereals Containing Gluten | No | Yes |
| Soya & Soya Derivatives | Yes | No |
| Additives And Processing Aids | No | Yes |
| Artificial Colours | Yes | No |
| Azo & Coal Tar Dyes | Yes | No |
| All Added Colours | Yes | No |
| Benzoates | Yes | No |

| | | | |
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| | | |
|---|-----|-----|
| Bha/Bht (E320/321) | Yes | No |
| Artificial Flavours | Yes | No |
| All Preservatives | No | Yes |
| Sulphur Dioxides Or Sulphites (>10mg/Kg) | No | Yes |
| Glutamates | Yes | No |
| Aspartame | Yes | No |
| Yeast & Yeast Derivatives | Yes | No |
| Nuts & Nut Derivatives | Yes | No |
| Sesame Seeds & Derivatives | Yes | No |
| Fruit & Fruit Derivatives | No | Yes |
| Vegetable & Vegetable Derivatives | No | Yes |
| Mustard | Yes | No |
| Celery Or Celery Derivatives | Yes | No |
| Celeriac And Celeriac Derivatives | Yes | No |
| Fish (Excluding Shellfish) And Fish Derivatives | Yes | No |
| Crustaceans, Molluscs & Their Derivatives | Yes | No |
| Fish Oils | Yes | No |
| Beef (non UK) | No | Yes |
| Beef (UK Origin) | No | Yes |
| Pork | No | Yes |
| Lamb | Yes | No |
| Poultry | Yes | No |
| Gelatine | Yes | No |

| Suitable for | Yes | No |
|--------------|-----|----|
| Vegetarians | | ✓ |
| Vegans | | ✓ |

SECTION G – NUT STATEMENTS

There are no nuts in this recipe and there are no nuts on site, however we cannot guarantee that the raw materials entering the site are nut free.

Declared on the label? Yes No

SECTION H - Genetically Modified Ingredients

| | YES | NO |
|---|-----|----|
| Does the product contain any genetically modified ingredients | | ✓ |
| Does the product contain any ingredients derived from a genetically modified source | | ✓ |
| Is I.P Certification available for this product? | | ✓ |

SECTION I - Shelf Life, Storage & Delivery

| | |
|-------------------------|-------------------------------------|
| Shelf Life | Maximum – 18 months from production |
| Shelf life upon opening | As above if kept frozen |
| Storage Temp (°C) | <-18°C |
| Handling Requirements | None |



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SECTION J - Organoleptic Description (Baked Product)

| | |
|------------|---|
| Appearance | Pastry – A square pastry base folded at the centre to create an open diamond shape. The pastry will be golden brown and puff up forming several layers when cooked. The ends of the pastry will appear darker. The rusk topping will appear a darker brown. Filling – A whole sausage is wrapped in bacon and placed on top of the mixture. The sausage may become quite dark in colour when baked |
| Texture | Pastry - The pastry displays characteristics of flaky, puff pastry. Filling – Typical of sausage and bacon |
| Flavour | Predominantly and sausage, bacon |
| Aroma | A predominant aroma of sausage and bacon |

SECTION K - Nutritional Information

| Nutrient | | Per 100g/ml (as sold) | Typical 119g cooked | Declared on Pack | Data Source |
|---------------------|---------|-----------------------|---------------------|------------------|-------------|
| Energy | (K/J) | 1451 | 2145 | No | Nutricalc |
| Energy | (k/cal) | 355 | 525 | No | Nutricalc |
| Fat | (g) | 27.4g | 40.5g | No | Nutricalc |
| -of which saturates | (g) | 12.7g | 18.8g | No | Nutricalc |
| Carbohydrate | (g) | 18.9g | 27.9g | No | Nutricalc |
| -of which sugars | (g) | 0.9g | 1.4g | No | Nutricalc |
| Protein | (g) | 9.3g | 13.7g | No | Nutricalc |
| Salt | (g) | 1.29 | 1.91 | No | Nutricalc |

SECTION L – Microbiological

| TEST | TARGET | | REJECT | |
|--|---------------|---------------|----------------|----------------|
| | Unbaked | Baked | Unbaked | Baked |
| <i>Escherichia Coli</i> Type 1 | <20 cfu/g | 10 cfu/g | >100 cfu/g | >10 cfu/g |
| <i>Staphylococcus</i> (coagulase positive) | 100 cfu/g | 10 cfu/g | >500 cfu/g | >100 cfu/g |
| <i>Salmonella</i> /25g | Absent in 25g | Absent in 25g | Present in 25g | Present in 25g |
| <i>Clostridium perfringens</i> | <100 cfu/g | 10 cfu/g | >500 cfu/g | >10 cfu/g |
| <i>Bacillus cereus</i> | <500 cfu/g | 10 cfu/g | >1000 cfu/g | >10 cfu/g |



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SECTION M – Quality Checks & Foreign Body Detection Methods

| Test | Frequency | | Parameters |
|-------------------------|--|--|---|
| Raw Material Assessment | All deliveries | Temperature No contamination Meets specification | Frozen <-18°C No tolerance No tolerance |
| Process Control | Every 30 mins on all lines | Temperature Weights Meets specification | As stated in HACCP ANALYSIS |
| Metal Detection | Every 30 mins | All products | 2mm Ferrous 2.5mm non-Ferrous 2.5mm SS |
| Sieving | All flour | From bag | No contamination-reject |
| Glass Policy/Audit | Daily/Weekly -Dependant on risk assessment | All glass and brittle materials | No tolerances -reject |

SECTION N - Packaging Information

| Component | Outer Case | Label | Tape |
|---------------------------------|---------------------|-----------|--------------|
| Material | Brown Cardboard Box | Paper | Plastic Tape |
| Specification | 400x300x169mm | 250x100mm | |
| Primary / transit | Primary | Secondary | Secondary |
| Component weight / per case (g) | 321g | 2g | 15g |
| Barcode | 05023281441671 | | |

| | |
|---|---|
| Pallet type | Wooden Pallet |
| No. of Retail Units per Crate / Case | 40 |
| No. of Crates / Cases per pallet Layer | 10 |
| No. of Layers per Pallet | 9 |
| No. of Crates / Cases per pallet | 90 |
| Clearly state how the pallet/shipper/dolly will be wrapped or stabilised during transit | Cardboard Layer Pad x 5, Edge Protectors x 4, Pallet Wrap |



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SECTION O – HACCP FLOW DIAGRAM

Refer to HACCP Document QA-12A

Scope and Applicability: This Specification confirms the standards adhered to by Proper Cornish for the product named as such. It is intended to provide authoritative and accurate information regarding composition. Processing, packaging, storage, consumer handling and the supplying company's control procedures and standards as they relate to product safety and quality. The specification thus provides an audit standard against which the conformance of the product may be judged and is intended to provide evidence of due diligence in relation to the Food Safety Act 1990.

Authorised on behalf of Proper Cornish by

Name: Geoff Waters

Position: Technical Manager

Date of Issue: 14/10/20

Signature:

Issue No: 1 DRAFT

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